

(Effective until March 1, 2022.)

WAC 246-215-03410 Cooking—Plant food cooking for hot holding (2009 FDA Food Code 3-401.13). Fruits and vegetables that are cooked for hot holding must be cooked to a temperature of 135°F (57°C).

[Statutory Authority: RCW 43.20.050 and 43.20.145. WSR 13-03-109, § 246-215-03410, filed 1/17/13, effective 5/1/13.]

(Effective March 1, 2022.)

WAC 246-215-03410 Cooking—Plant food cooking for hot holding (FDA Food Code 3-401.13). Plant FOODS that are cooked for hot holding must be cooked to a temperature of at least 135°F (57°C).

[Statutory Authority: RCW 43.20.050 and 43.20.145. WSR 21-01-122, § 246-215-03410, filed 12/15/20, effective 3/1/22; WSR 13-03-109, § 246-215-03410, filed 1/17/13, effective 5/1/13.]